



Apply Now

Pastry Arts

Why Pastry Arts?

This two-year program prepares students for entry to mid-level employment in a variety of pastry venues. It combines a foundation of pastry and management skills the industry demands.

The curriculum incorporates opportunities to learn and work in a student-operated pastry kitchen. Summer employment in pastry arts complements the learning experience. These workplace opportunities provide the student with hands-on knowledge and the benefit of work experience.

Potential Jobs/Careers

- Pastry Chef
- Assistant Pastry Chef
- Baker
- Chocolatier
- Cake Decorator

Potential Salary:

There is a wide range of jobs in the pastry industry. See below for the average annual salary range in NH for a chef or head cook.

- Entry Level \$43,097
- Mid-Range \$67,371
- Experienced \$79,518

*Information published by SalaryExpert.

Estimated Degree Program Cost:

- Year 1: \$8,946
 - Year 2: \$8,907
- for a total of \$17,853

*Costs are based on in-state tuition and do not include fees, supplies, or books. Additional fees may apply; all prices are subject to change

Did you know?

“LRCC gave me the skills I needed to be a successful baker in our industry.”

Robin Stockbridge
Baker

Ooo La La Creative Cakes

DEGREE Requirements

FIRST YEAR Fall Semester Credits

ENGL100L	English Composition	4
INDL100L	College Essentials	1
CULA146L	Bakery Production	3
CULA145L	Breads & Rolls	3
CULA152L	Sanitation & Safety	3
TOTAL		14

FIRST YEAR Spring Semester Credits

ENGL124L	Business Communications	3
CULA147L	Hot & Cold Plated Desserts	3
CULA148L	Cake Decorating	3
CULA159L	Cost Control	3
ELECTIVE	Mathematics Elective	3
TOTAL		15

FIRST YEAR Summer Semester Credits

CULA230L	Pastry Arts Cooperative Education	3
TOTAL		3

Total Credits for Year = 32

SECOND YEAR Fall Semester Credits

BIOL127L	Nutrition for Health & Fitness w/Lab	4
CULA210L	Nutritional & Alternative Baking	3
CULA220L	Advanced Cake Decorating	3
ELECTIVE	Social Science Elective	3
ELECTIVE	Liberal Arts Elective	3
TOTAL		16

SECOND YEAR Spring Semester Credits

CULA149L	Baking & Pastry Technologies	3
CULA225L	Advanced Pastry & Confections	3
CULA158L	Restaurant Facility & Menu Design	3
CULA231L	Pastry Arts Capstone	1
ELECTIVE	Humanities/Fine Arts/Foreign Language Elective	3
TOTAL		13

Total Credits for Year = 29

Total for A.S. Degree = 61

CERTIFICATE Requirements

Fall Semester Credits

INDL100L	College Essentials	1
CULA145L	Breads & Rolls	3
CULA146L	Bakery Production	3
CULA152L	Sanitation & Safety	3
CULA148L	Cake Decorating	3
TOTAL		13

Spring Semester Credits

CULA220L	Advanced Cake Decorating	3
CULA147L	Hot & Cold Plated Desserts	3
CULA149L	Baking & Pastry Technologies	3
CULA225L	Advanced Pastry & Confections	3
TOTAL		12

Summer Semester Credits

CULA230L	Pastry Arts Cooperative Education	3
TOTAL		3

Total Credits = 28